

Maine Department of Agriculture, Conservation & Forestry 744 Main St., Suite 5, Presque Isle, ME 04769		
Date Created: 2/25/2020	Produce Triple Rinse	Last Reviewed: 2/25/2020
Version #: 0.1	Prepared By: Leah Cook	Last Updated: 2/25/2020

SOP 3: Produce Triple Rinse

Purpose:

Describes procedures to safely mix sanitizers and triple rinse all greens on the farm.

Materials Needed:

- Sanitizer **[rated for produce wash use]**
- Test strips **[X brand for X sanitizing agent and concentration]**
- Gloves and safety goggles
- Cull buckets
- Draining baskets

Assigned to:

- Field & Packing Crew: set up wash station, verify and record sanitizer concentration, wash greens, store drained greens in cooler.
- Food safety manager or Crew Leader: review sanitizer concentration logs.

Procedure:

Preparation: *will be done at the start of day and after every water change.*

1. Begin with:
 - a. Washed hands.
 - b. A cleaned and sanitized sink.
2. Fill all three bays of 3-bay sink with potable water up to **[X gallons, or X-gallon mark]**.
3. As sinks fill, add **[X amount of sanitizer]** to 1st and 2nd bays, and **[Y amount of sanitizer]** to 3rd bay. Wear gloves and/or safety goggles when handling concentrated sanitizer and follow all label instructions.
4. Use **[X test strips or titration method]** to verify that 1st and 2nd bays are at **[X ppm]** concentration. The test strip should match color in the **[X – XX ppm]** range.
5. Use **[X test strips or titration method]** to verify that 3rd bay is at **[Y ppm]** concentration. The test strip should match color in the **[Y – YY ppm]** range.
6. Record concentrations on **Product Wash Sanitizer Log**.
7. Set up cull buckets on ground near sinks for waste product.

Maine Department of Agriculture, Conservation & Forestry 744 Main St., Suite 5, Presque Isle, ME 04769		
Date Created: 2/25/2020	Produce Triple Rinse	Last Reviewed: 2/25/2020
Version #: 0.1	Prepared By: Leah Cook	Last Updated: 2/25/2020

Triple Rinse: *will be done for each tote of greens post-harvest.*

1. Dump basket of greens into 1st sink.
2. Mix/tumble all greens under water carefully to separate dirt and debris.
3. Inspect for and remove any foreign objects or poor quality leaves.
4. Put off-quality product in cull buckets. Throw any rocks or twigs outside the washing station.
5. Lift handfuls of greens gently out of water and shake gently to get rid of excess water.
6. Transfer to 2nd sink. Repeat above.
7. Transfer to 3rd sink. Repeat above.
8. Remove greens from 3rd sink and put into cleaned and sanitized draining basket.
9. Let greens drain then put in **[X location/condition in cooler storage]**.
10. Verify sanitizer concentration every **[X time span]** between water changes.

Changing Water: *will be done at least every [X time span] or when the water is too cloudy to see the drains.*

1. Wash hands and rinse down sinks.
2. Repeat Preparation steps above to fill sinks, add sanitizer, and verify concentration with test strips.
3. Record sanitizer concentrations on **Product Wash Sanitizer Log**.

Verification and Documentation:

All sanitizer concentrations will be recorded on the **Produce Wash Sanitizer Log**. Food Safety Manager will review and sign logs on a weekly basis. Any sink out of **[X – XX ppm]** or **[Y – YY ppm]** range, whether too high or too low, will be emptied and the process restarted.

Reviewed By:	Signature:	Date:
--------------	------------	-------